

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Clover Export Ltd. GORE	2. AUDIT DATE 04-10-02	3. ESTABLISHMENT NO ME-117	4. NAME OF COUNTRY New Zealand
5. NAME OF AUDITOR(S) Dr.S.Singh		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP)	Audit Results	Part D - Continued Economic Sampling	Audit Results
Basic Requirements			
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP)		Part E - Other Requirements	
Ongoing Requirements			
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	X	42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	X
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling		55. Post Mortem Inspection	
Generic E. coli Testing		Part G - Other Regulatory Oversight Requirements	
27. Written Procedures		56. European Community Directives	
28. Sample Collection/Analysis		57. Monthly Review	
29. Records		58.	
Salmonella Performance Standards - Basic Requirements		59.	
30. Corrective Actions			
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

New Zealand –Establishment No..ME-117

Audit Date: 04-10-02

15=No critical control Point for fecal contamination was mentioned in the HACCP It was being handled by Technical Directive.

48= Inedible material not adequately denatured; keys to condemned product room held by unauthorized person (truck Driver) and several round bins containing inedible product were cracked and leaking.

61. NAME OF AUDITOR

S. P. Singh

62. AUDITOR SIGNATURE AND DATE

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION ANZCO Green Island Ltd. Grand Island, Dunedin	2. AUDIT DATE 04-11-02	3. ESTABLISHMENT NO PII-173	4. NAME OF COUNTRY NEW ZEALAND
5. NAME OF AUDITOR(S) Dr.S.Singh		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP)	Audit Results	Part D - Continued Economic Sampling	Audit Results
Basic Requirements			
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Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins/Moisture)		54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

New Zealand-Establishment No.PH-173

Audit date: 04-11-02

61. NAME OF AUDITOR

S. P. Singh

62. AUDITOR SIGNATURE AND DATE

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION

PPCS-Burnside Division
Burnside, Dunedin

2. AUDIT DATE

04-12-02

3. ESTABLISHMENT NO

PH-353

4. NAME OF COUNTRY

NEW ZEALAND

5. NAME OF AUDITOR(S)

Dr.S.Singh

6. TYPE OF AUDIT

☐

ON-SITE AUDIT

☐

DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	O
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

New Zealand- Establishment No. PH-353

Audit Date: 04-12-2002

61. NAME OF AUDITOR

62. AUDITOR SIGNATURE AND DATE

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION
Canterbury Frozen Meat Co.Ltd.
Parepora

2. AUDIT DATE
04-15-02

3. ESTABLISHMENT NO
ME-34

4. NAME OF COUNTRY
NEW ZEALAND

5. NAME OF AUDITOR(S)
Dr.S.Singh

6. TYPE OF AUDIT
☒ ON-SITE AUDIT ☐ DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP)		Part D - Continued Economic Sampling	
Basic Requirements		Audit Results	
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22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

New Zealand ME-34

Audit Date: 04-15-2002

61. NAME OF AUDITOR

62. AUDITOR SIGNATURE AND DATE

Foreign Establishment Audit Checklist

1 ESTABLISHMENT NAME AND LOCATION

Gourmet Supplies NZ Ltd.
Hornby, Christchurch

2 AUDIT DATE

04-16-02

3 ESTABLISHMENT NO

PH 504

4 NAME OF COUNTRY

New Zealand

5. NAME OF AUDITOR(S)

Dr.S.Singh

6. TYPE OF AUDIT



ON-SITE AUDIT



DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP)		Part D - Continued Economic Sampling	
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Ongoing Requirements			
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11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	X
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24. Labeling - Net Weights		51. Enforcement	
25. General Labeling		52. Humane Handling	O
26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins/Moisture)		53. Animal Identification	O
Part D - Sampling		54. Ante Mortem Inspection	O
Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O		
29. Records	O		
Salmonella Performance Standards - Basic Requirements		56. European Community Directives	
30. Corrective Actions	O	57. Monthly Review	
31. Reassessment	O	58.	
32. Written Assurance	O	59.	

60. Observation of the Establishment

New Zealand-Establishment No. PH-504

Audit Date 04-16-02

38=Used equipment and other metal was stored closed to wall of the establishment-potential for rodent harboring.

61. NAME OF AUDITOR

S. P. Singh

62. AUDITOR SIGNATURE AND DATE

Foreign Establishment Audit Checklist

1 ESTABLISHMENT NAME AND LOCATION
The Canterbury Frozen Meat
Belfast, Christchurch

2 AUDIT DATE
04-17-02

3 ESTABLISHMENT NO
ME-15

4 NAME OF COUNTRY
NEW ZEALAND

5 NAME OF AUDITOR(S)
Dr.S.Singh

6 TYPE OF AUDIT
☒ ON-SITE AUDIT ☐ DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP)		Audit Results	Part D - Continued Economic Sampling		Audit Results
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8. Records documenting implementation.			34. Species Testing		
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Sanitation Standard Operating Procedures (SSOP)			Part E - Other Requirements		
Ongoing Requirements					
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11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import		
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13. Daily records document item 10, 11 and 12 above.			39. Establishment Construction/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
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15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		X	42. Plumbing and Sewage		
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Generic E. coli Testing			Part G - Other Regulatory Oversight Requirements		
27. Written Procedures			56. European Community Directives		
28. Sample Collection/Analysis			57. Monthly Review		
29. Records			58.		
Salmonella Performance Standards - Basic Requirements			59.		
30. Corrective Actions					
31. Reassessment					
32. Written Assurance					

60. Observation of the Establishment

New Zealand-Establishment No.ME-15

Audit Date: 04-17-02

15= HACCP= There was no CCP for fecal contamination in slaughter area in the HACCP plan.

61. NAME OF AUDITOR

S. P. Singh

62. AUDITOR SIGNATURE AND DATE

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION

Dairy Meat Ltd.
Avondale, Auckland

2. AUDIT DATE

04-18-02

3. ESTABLISHMENT NO

PH-490

4. NAME OF COUNTRY

New Zealand

5. NAME OF AUDITOR(S)

Dr. S. Singh



ON-SITE AUDIT



DOCUMENT AUDIT

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Part A - Sanitation Standard Operating Procedures (SSOP)		Part D - Continued Economic Sampling	
Basic Requirements		Audit Results	
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Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

New Zealand Establishment No. PH 4 90

Audit Date: 04-18=2002

47=Boot washing facility is located inside boning room. Chemical used in boot washing was not food grade chemical according to NZ requirements. Potential contamination of edible product by aerosol.

61. NAME OF AUDITOR

S.P.Singh

62. AUDITOR SIGNATURE AND DATE

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION
AFFCO-WAIROA

2. AUDIT DATE
04-22-02

3. ESTABLISHMENT NO
ME-42

4. NAME OF COUNTRY
NEW ZEALAND

5. NAME OF AUDITOR(S)
Dr.S.Singh

6. TYPE OF AUDIT



ON-SITE AUDIT



DOCUMENT AUDIT

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Part A - Sanitation Standard Operating Procedures (SSOP)		Part D - Continued Economic Sampling	
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Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

New Zealand Establishment No.ME-42

Audit Date: 04-22-2002

10. The floor of the boning room was not being cleaned often resulting in an accumulation of inedible product all over the floor. Cross contamination of beef carcasses from the cooler door was observed.

13=Corrective actions were not recorded daily.

15=Hazard Analysis did not include fecal Contamination. This is controlled by Tech.Directive.

46= Peeling paint observed in beef boning room; and In numerous locations motors for conveyor belts were installed above the belt without any bottom tray or cover creating a potential source of contamination of products.

61. NAME OF AUDITOR

S. P. Singh

62. AUDITOR SIGNATURE AND DATE

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION
Manawatu Beef Packers
AFFCO,
Palmerston North

2. AUDIT DATE
04-24-02

3. ESTABLISHMENT NO.
ME-32

4. NAME OF COUNTRY
NEW ZEALAND

5. NAME OF AUDITOR(S)

Dr.S.Singh

6. TYPE OF AUDIT

☒ ON-SITE AUDIT ☐ DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP)		Audit Results	Part D - Continued Economic Sampling		Audit Results
Basic Requirements					
7. Written SSOP			33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		
Sanitation Standard Operating Procedures (SSOP)			Part E - Other Requirements		
Ongoing Requirements					
10. Implementation of SSOP's, including monitoring of implementation.			36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import		
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.			38. Establishment Grounds and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construction/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan.			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.			42. Plumbing and Sewage		
16. Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply		
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatories		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			45. Equipment and Utensils		
18. Monitoring of HACCP plan.			46. Sanitary Operations		
19. Verification and validation of HACCP plan.		X	47. Employee Hygiene		
20. Corrective action written in HACCP plan.			48. Condemned Product Control		
21. Reassessed adequacy of the HACCP plan.		X	Part F - Inspection Requirements		
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage		
23. Labeling - Product Standards			51. Enforcement		
24. Labeling - Net Weights			52. Humane Handling		
25. General Labeling			53. Animal Identification		
26. Fin. Prod. Standards/Boneless (Defects/AQU/Pak Skins/Moisture)			54. Ante Mortem Inspection		
Part D - Sampling			55. Post Mortem Inspection		
Generic E. coli Testing			Part G - Other Regulatory Oversight Requirements		
27. Written Procedures					
28. Sample Collection/Analysis					
29. Records					
Salmonella Performance Standards - Basic Requirements			56. European Community Directives		
30. Corrective Actions			57. Monthly Review		
31. Reassessment			58.		
32. Written Assurance			59.		

60. Observation of the Establishment

New Zealand-Establishment No. ME-32

Audit Date: 04-24-2002

19/21= HACCP=Verification of monitoring of CCP on daily basis were not done. Validation of CCP and Reassessment of HACCP was not completed.

61. NAME OF AUDITOR

62. AUDITOR SIGNATURE AND DATE

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION

Riverlands Manawatu Ltd.
Bulls

2. AUDIT DATE

04-26-02

3. ESTABLISHMENT NO

ME-119

4. NAME OF COUNTRY

NEW ZEALAND

5. NAME OF AUDITOR(S)

Dr.S.P.Singh

6. TYPE OF AUDIT



ON-SITE AUDIT



DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP)

Basic Requirements

7. Written SSOP

8. Records documenting implementation.

9. Signed and dated SSOP, by on-site or overall authority.

Sanitation Standard Operating Procedures (SSOP)

Ongoing Requirements

10. Implementation of SSOP's, including monitoring of implementation.

11. Maintenance and evaluation of the effectiveness of SSOP's.

12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.

13. Daily records document item 10, 11 and 12 above

Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements

14. Developed and implemented a written HACCP plan.

15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.

16. Records documenting implementation and monitoring of the HACCP plan.

17. The HACCP plan is signed and dated by the responsible establishment individual.

Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements

18. Monitoring of HACCP plan.

19. Verification and validation of HACCP plan.

20. Corrective action written in HACCP plan.

21. Reassessed adequacy of the HACCP plan.

22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.

Part C - Economic / Wholesomeness

23. Labeling - Product Standards

24. Labeling - Net Weights

25. General Labeling

26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins/Moisture)

Part D - Sampling
Generic E. coli Testing

27. Written Procedures

28. Sample Collection/Analysis

29. Records

Salmonella Performance Standards - Basic Requirements

30. Corrective Actions

31. Reassessment

32. Written Assurance

Part D - Continued
Economic Sampling

33. Scheduled Sample

34. Species Testing

35. Residue

Part E - Other Requirements

36. Export

37. Import

38. Establishment Grounds and Pest Control

39. Establishment Construction/Maintenance

40. Light

41. Ventilation

42. Plumbing and Sewage

43. Water Supply

44. Dressing Rooms/Lavatories

45. Equipment and Utensils

46. Sanitary Operations

47. Employee Hygiene

48. Condemned Product Control

Part F - Inspection Requirements

49. Government Staffing

50. Daily Inspection Coverage

51. Enforcement

52. Humane Handling

53. Animal Identification

54. Ante Mortem Inspection

55. Post Mortem Inspection

Part G - Other Regulatory Oversight Requirements

56. European Community Directives

57. Monthly Review

58.

59.

X

60. Observation of the Establishment

New Zealand-Establishment No.ME-119

Audit Date: 04-26-2002

59=Monthly Supervision was on PBV based-in this case establishment was visited once 2 or 3 months.

61. NAME OF AUDITOR

62. AUDITOR SIGNATURE AND DATE

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Canterbury Meat Packers Ltd. Blenheim	2. AUDIT DATE 04-29-02	3. ESTABLISHMENT NO. ME-70	4. NAME OF COUNTRY NEW Zealand
5. NAME OF AUDITOR(S) Dr.S.P.Singh		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	X	42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.	X	43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.	X	Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

New Zealand –Establishment No. ME-70

Audit Date: 04-29-2002

15=The establishment has identified four critical control points in the HACCP plan and fecal Contamination (Zero-Tolerance) was not mentioned and this hazard is controlled by Technical Directives and GMP.

21=No reassessment of HACCP was done-but changes were made.

16=CCPs monitoring frequencies were not included in the HACCP plan, but refereed to SOPS.

61. NAME OF AUDITOR

62. AUDITOR SIGNATURE AND DATE

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Taylor Preston Limited Wellington, New Zealand	2. AUDIT DATE 04-30-02	3. ESTABLISHMENT NO. ME-86	4. NAME OF COUNTRY New Zealand
5. NAME OF AUDITOR(S) S.P. Singh		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP)		Part D - Continued Economic Sampling	
Basic Requirements	Audit Results		Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.	X	39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	X	42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.	X	Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQU/Pork Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

New Zealand-Establishment No.ME-86

Audit Date:04-30-2002

13=Corrective actions in the check-sheet of Pre-operation Sanitation were not described properly.

15= HACCP-did not mention CCP of fecal contamination. It was controlled by GMP in sheep slaughter process.

21= No reassessment of HACCP done in three years.

61. NAME OF AUDITOR

62. AUDITOR SIGNATURE AND DATE

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Richmond Pacific Whakatu Hastings	2. AUDIT DATE 04-23-02	3. ESTABLISHMENT NO ME-52	4. NAME OF COUNTRY NEW ZEALAND 6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT
5. NAME OF AUDITOR(S) Dr.S.Singh			

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQUAPark Skins/Moisture)		54. Ante Mortem Inspection	
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	
27. Written Procedures		Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis		56. European Community Directives	
29. Records		57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

New Zealand-Establishment No. ME-52

Audit Date:04-23-2002

61. NAME OF AUDITOR

S. P. Singh

62. AUDITOR SIGNATURE AND DATE